

## Algarve salt of the sea

**ARTISANAL** || More than 95% of Portugal's sea salt is produced in the Algarve, where there are 24 salt pans which last year produced 85,000 tons, representing an 88% increase compared to the previous year according to data released by the Directorate-General for Natural Resources, Safety and Maritime Services (DGRM).

The salt pans of the region are characterised by the use of traditional artisanal methods of production in order to guarantee maximum quality.

A good example is the salt pan of producer Rui Simeão in Tavira, where the salt is gathered manually and tools that have been used for hundreds of years are still used.



This production centre is especially well known for its high quality 'Flor de Sal' type of salt, which is expensive and much in demand.

The process of cleaning the tanks, irrigation and eliminating impurities can be time-consuming to create a pure sea salt with the essential mineral content for healthy consumption.

Another company based in the East Algarve is Marisol, which produces premium quality sea salts by hand harvesting them from traditional salt pans within the protected nature reserves of the Ria Formosa and Sapal do Castro Marim.

These gourmet sea salts are enjoyed by food lovers all over the world, with the company attracting orders from the USA, Canada, Germany, the UK, Switzerland, Sweden, Japan and Australia.

Having recently promoted its new branding, packaging and products at New York's Fancy Food Fair, and the North American Food Fair in Toronto, Marisol is continuing with its export strategy. The company will also be participating in international food fairs in Paris and Cologne later this year.